



SOUTH DOMINION VINEYARD

Dionne Blanc paired with Bang Bang Shrimp Salad

Dionne Blanc Wine Notes:

Our Dionne Blanc is a medium-bodied off-dry white wine with an aroma of pear, apricot, and vanilla, with hints of caramel. It's a versatile wine that pairs well with a variety of dishes, making it perfect for summer salad.

Pairing Recipe:

Bang Bang Shrimp Salad

Ingredients:

- Shrimp & Batter: 32 jumbo shrimp (peeled), 1 cup cornstarch (divided), $\frac{3}{4}$ cup sparkling water, canola oil for frying
- Bang Bang Sauce: $\frac{3}{4}$ cup mayo, 2 tbsp sweet chili sauce, $2\frac{1}{2}$ tsp sriracha, 2 tsp rice vinegar, 2 tsp honey
- Salad: 6 oz spinach/arugula mix, 1 cup shredded carrots, 1 cucumber (sliced), 1 cup halved grape tomatoes, 1 shallot (sliced)
- Dressing: $\frac{1}{2}$ cup cilantro, $\frac{1}{4}$ cup olive oil, 2 tbsp apple cider vinegar, 1 tsp honey, $\frac{1}{2}$ shallot
- Toppings: 1 tbsp sesame seeds, 3 sliced scallions

Instructions:

1. Whisk together mayo, sweet chili sauce, sriracha, honey, and rice vinegar for the Bang Bang sauce; chill.
2. Mix greens, carrots, cucumber, tomatoes, and shallot in a large bowl.
3. Blend cilantro, vinegar, olive oil, honey, and shallot for the dressing; set aside.
4. Heat 2" canola oil in a skillet. Toss shrimp in $\frac{1}{4}$ cup cornstarch, then dip in a batter of $\frac{3}{4}$ cup cornstarch and sparkling water. Fry 2 minutes per side and drain.
5. Toss salad with dressing and divide into bowls.
6. Coat shrimp in Bang Bang sauce, place on salads, and garnish with sesame seeds and scallions. Enjoy!